Conferences & Events Brochure

Christmas 2026

BANK OF AMERICA



RESTAURANT ASSOCIATES

BOOKING GUIDELINES

- Conference & Events, Auditorium, Audit Square & King Edward Hall -

For bookings and catering please contact:
E: hospitalityservices@bofa.com T: T: +44(0) 207 995 0531

- 6th Floor Catering Requests -

For any catering requests for the 6th floor, please contact Room Reservations:
E: roomreservations.uk.ireland@bofa.com T: +44(0) 207 995 1819

- Catering Availability, Charges and Fees -

Any catering required outside of the hours of 7.30am to 7pm will be chargeable to the event. For events beginning before 7am or ending after 10pm, employee taxis will also be required and charged to the event. Additional labour and equipment fees may apply depending on the scope, setup and resource requirements of your event.

- Catering Available in Non-Managed Spaces -

Newgate, MLFC 1st – 5th floors and Post Office building only pastries, cold sandwiches and sweet treats available.

Any catering equipment used in non-managed spaces that is damaged or missing, will be charged to the cost centre on the reservation.

- Beverages -

Orders must be placed a minimum of **2 hours** prior to your meeting. Cancellation less than 2 hours prior to the meeting will incur full charges.

- Breakfasts and Sandwich Lunches -

Orders must be placed a minimum of **2 working days** prior to your meeting. Cancellation after midday the day prior to your meeting will incur full charges.

- Other Catering Requests -

Orders must be placed **3 working days** prior to your meeting. Cancellations less than 3 working days prior to your meeting will incur full charges.

- Conferences -

Conferences require **7 days' notice** for any catering details. For cancellations or changes in the number of covers, **3 working days**' notice prior the event is required.

- No Shows -

If your meeting room is no longer required and we are not notified of the cancellation, you will be charged for the catering costs.

- Bespoke Events -

Available on request

MEET THE TEAM



Rosanna Codrington – Conference & Events Manager

Rosanna joined the Hospitality team at Bank of America in 2025, bringing over a decade of experience in the sports hospitality industry. She is passionate about delivering exceptional event experiences, combining outstanding food and beverage offerings with a strong commitment to sustainability and client satisfaction.



Ellie Atkins – Conference & Events Coordinator

Ellie has a diverse background spanning corporate events, luxury hospitality and administration. Previously gaining experience as a hospitality assistant at the Bank and spent two years as a stewardess on a private superyacht, she is driven to deliver exceptional service and bring a strong client-focused approach to her role.



Ophelia Hamilton – Assistant Conference & Events Manager

Ophelia has worked in the hospitality industry for the last 9 year and has recently made the move over from the world of Formula 1 to join the corporate world at Bank of America. She's very excited to join the team, continuing her journey with Restaurant Associates and start a new challenge in the heart of London!



Tom Warford – Conference & Events Sous Chef

Tom joined the Bank in 2022 as the Hospitality Sous Chef. He has since gone on to become our C&E Sous Chef and master of the barbeque! Tom has a passion for street food and was a finalist in the 2023 StrEAT food awards.

To contact the team please email: hospitalityservices@bofa.com

BREAKFAST | 7.30am to 10am

Selection of Pastries | £7
Mini croissants, Danish pastries and pain au chocolat

Greek Yoghurt and Pastries | £12
Mini croissants, Danish pastries, Greek yoghurt, berry compote, granola

Ways to be Well | £17.50
Fruit platter
Super food juice shot
Fruit and nut bar
Poached Victoria plum, apple, pecan and coconut bircher

Continental | £17.50
Fruit platter
Danish pastry selection
Greek yoghurt, fruit compote and granola
Salsicón, Comté cheese, artisanal bread rolls

Hot Rolls | £17.50
Cumberland sausage
Maple cured back bacon
Egg and mushroom

All breakfasts are served with Nemi teas and Redemption Roasters coffee

SANDWICHES | From 11:30am

Gourmet Sandwich Lunch | £19.30
Served with crisps

Roast Norfolk bronze turkey and stuffing baguette, cranberry

Smoked ChalkStream trout, cucumber and dill crème fraiche on floured bap

Baked goats' cheese, rocket, red onion chutney on focaccia (v)

Vegan feta, spiced red cabbage slaw, basil and chestnut pesto wrap (vg)

Hot Sandwich Special | £30.50
Served with French fries and green salad
Dry aged beef rump, caramelised onions, smoked cheddar and confit garlic mayonnaise on grilled ciabatta

Roasted Portobello mushroom caramelized onions, smoked cheddar and confit garlic mayonnaise on grilled ciabatta (v)

Lunch Additions

+ To enhance your sandwich lunch

French fries | **£6.90**

British cheeses, grapes, quince jelly and celery | **£13.50**

Marinated Mediterranean pitted olives | **£6**

Belazu luxury nuts selection | **£5**

Whole fruit | **£1.75**

Seasonal cut fruit | **£7.50**

SEASONAL SALADS | From 12pm

Available for Auditorium | Audit Square | King Edward Hall

Sharing Salads | £26
Serves two people per portion

Two buffet style seasonal salads, served with
Wildfarmed sourdough and Neverend Farm butter

**Sample Autumn menu*
Roasted Autumn squash, heritage kale, pickled mushrooms,
tahini honey dressing

Warm salad of Queen butter beans, turnip tops,
cucumber, feta, mint and Arbequina olive oil

Protein Additions

+ To enhance your salad lunch | **+£8.75pp**

Lemon and thyme chicken

Poached ChalkStream trout, lemon and capers

Spanish charcuterie selection

Buffalo mozzarella, basil and sun-blushed tomatoes (v)

BUFFETS | Available from 12pm-2pm

Available on the day, with a varied selection

Minimum of 10 people | **£45**

Cold Buffet Lunch

**Sample menu*

Restaurant Associates' pork sausage rolls
Brindisa cured meats, cornichons and olives
Fennel and long pepper gravadlax, lemon, capers and crème fraîche
Cauliflower Cheddar tart (v)
Selection of English cheeses and condiments
Artisan bread, olive oil and house dressings (v)
Seasonal salads and leaves (v)
Fresh fruit and dessert

HOT BUFFET MENU 1 | From 12pm-2pm

Minimum of 10 people | **£50**

- Hot Dishes -

Slow cooked native breed beef,
Chantenay carrot, beef jus

Pan fried sea bream,
braised fennel, lemon & tarragon dressing

Confit leek, Barbers' Cheddar and chive frittata (v)

Creamy mashed potato and chives (v)

- Signature Salads -

Bulgar wheat, heritage beetroot,
borlotti bean, pomegranate dressing (vg)

Żhoug butternut squash,
red onion and coconut labneh (vg)

Mixed leaf salad and dressings (vg)

Selection of artisan bread rolls

- Dessert -

Almalfi lemon tart,
topped with Italian meringue

Seasonal fruit bowl

HOT BUFFET MENU 2 | From 12pm-2pm

Minimum of 10 people | **£50**

- Hot Dishes -

Thyme roasted chicken supreme,
buttered leeks and wild mushrooms

Roasted sea bream, hispi cabbage,
Jerusalem artichoke and caper dressing

Celeriac, pumpkin and bean cassoulet (vg)

Potato gratin (v)

- Signature Salads -

Farro, maple parsnip and cranberry,
blood orange vinaigrette (vg)

Roast cauliflower, balsamic red onion,
grilled baby leeks and sour cherry harissa (vg)

Mixed leaf salad and dressings (vg)

Selection of artisan bread rolls

- Dessert -

Hej coffee tiramisu,
topped with vanilla mascarpone

Seasonal fruit bowl

HOT BUFFET MENU 3 | From 12pm-2pm

Minimum of 10 people | **£50**

- Hot Dishes -

Herdwick lamb tagine,
toasted almond and pomegranate

ChalkStream trout,
romesco sauce, crispy kale and capers

Pumpkin and sage ravioli, toasted walnuts (v)

Garlic and herb potatoes (vg)

- Signature Salads -

Grilled radicchio, glazed celeriac,
toasted sunflower seeds, tarragon coconut yoghurt (vg)

Sticky rose harissa carrot, feta and crushed hazelnut (v)

Mixed leaf salad and dressings (vg)

Selection of bread rolls

- Dessert -

Toasted pecan tart,
topped with vanilla Chantilly cream

Seasonal fruit bowl

HOT BUFFET MENU 4 | From 12pm-2pm

Minimum of 10 people | **£50**

- Hot Dishes -

Chicken and tarragon stroganoff
with chestnut mushroom and leeks

Roasted monkfish,
fricassee of cannellini beans, charred Roscoff onion

Charred sesame cauliflower,
cherry harissa and baba ghanoush, baby leeks (vg)

Roasted new potatoes (vg)

- Signature Salads -

Pearl barley, roast pumpkin,
cranberry, spiced coriander dressing (vg)

Broccoli, wild mushroom,
red onion, Szechuan soy dressing (vg)

Mixed leaf salad and dressings (vg)

Selection of artisan bread rolls

- Dessert -

Illanka 63% dark chocolate tart

Seasonal fruit bowl

HOT BUFFET MENU 5 | From 12pm-2pm

Minimum of 10 people | **£50**

- Hot Dishes -

Braised Lake District beef, mushroom and shallot

Orange and harissa glazed cod,
garlic hispi cabbage

Pomegranate glazed roast aubergine, tahini dressing (vg)

Crushed new potatoes (vg)

- Signature Salads -

Roast Delica squash, cavolo nero
and pomegranate with maple tahini dressing (vg)

Puy lentil, candied beetroot,
crushed walnuts and goat's cheese (v)

Mixed leaf salad and dressings (vg)

Selection of artisan bread rolls

- Dessert -

Pistachio set custard,
raspberry and ginger

Seasonal fruit bowl

MEDITERRANNEAN GRAZING TABLE MENU | From 12pm

Minimum of 10 people | **£45**

- Mains -

Red wine and garlic braised chorizo
with parsley and lemon

Lemon and garlic grilled chicken thigh,
Puttanesca sauce

Spanish charcuterie, cornichons and olives

Brindisa Villarejo Manchego, fig and quince (v)

Confit pepper and caramelised onion tortilla (v)

Grilled artichoke, sundried tomato & caperberry (vg)

- Salads -

Salad of butter beans, caramelized onions, oranges,
piquillo pepper and oregano

Panzanella salad, toasted focaccia

Baby mixed leaf, house dressing
and flavoured oils

Served with artisan bread rolls and salted butter

- Dessert -

Seville orange vanilla cream,
dulce de leche, caramelised Marcona almonds

Seasonal fruit bowl

BRITISH GRAZING TABLE MENU | From 12pm

Minimum of 10 people | **£45**

- Mains -

Roast sirloin of Cumbrian beef with salsa verde

Dorset air dried Coppa ham, pickles and piccalilli

Confit Chalk Stream trout, lemon crème fraîche

Selection of British cheeses, quince and grapes (v)

Cornish Cheddar, leek and tarragon quiche (v)

- Salads -

Grilled hispi cabbage, tenderstem broccoli,
cucumber lovage pesto & sunflower seed (vg)

Potato salad with spring onion,
tarragon and mustard mayonnaise

Baby mixed leaf, house dressing
and flavoured oils

Served with artisan bread rolls and salted butter

- Dessert -

Poached apples and blackberries,
set vanilla cream, almond crumb

Seasonal fruit bowl

MIDDLE EASTERN GRAZING TABLE MENU | From 12pm

Minimum of 10 people | **£45**

- Mains -

Shawarma grilled chicken, tahini, sumac and lemon

Grilled lamb koftas, mint and pomegranate

Chickpea falafels with za'atar and nigella seed

Herb and coriander frittata (v)

Lemon houmous with paprika and olive oil (v)

Sumac labneh (v)

Marinated olives (v)

Served with sesame flatbread

- Salads -

Tomato, cucumber and kalamata olives with fresh herbs

Rose harissa and honey glazed carrot, feta and almond

Baby mixed leaf, house dressing and flavoured oils

Served with sesame flatbreads

- Dessert -

Pistachio set custard, raspberry and ginger

Seasonal fruit bowl

SUSHI | From 12pm

Served as individual bento boxes or buffet style, minimum order of 4 people

Meat | £50

Aka Piman Nigiri
Roasted pepper and lime salt

Nanban Uramaki
Chicken, avocado, kataifi, coriander, spicy yuzu-kosho mayonnaise

Beef Tataki
Shiitake and ponzu

Fish | £53

Spicy Tuna Uramaki
Tuna, cucumber, chili, miso aioli, masago, Kataifi and herbs

Pink Alaska Uramaki
Salmon, avocado, cream cheese and fish roe

Shake Tataki
Salmon, daikon, cress, kizami wasabi and ponzu

Vegetarian | £49

Garden Futomaki
Sweet potato, sugar snaps, avocado and pickled red onion

Mamma Mia Uramaki
Avocado, cucumber, sesame and chives

Abokado Nigiri
Avocado, miso aioli and sesame

Aka Piman Nigiri
Roasted pepper and lime salt

Inari Nigiri
Tofu with ginger

All menus are served with grilled edamame beans, seaweed salad with sesame dressing

AFTERNOON TREATS | From 2:30pm to 5pm

Freshly baked in-house by our talented pastry chef

Festive Patisserie (max 30 people) | £20

Chestnut and vanilla Mont Blanc tartlet
Spiced almond frangipane, cinnamon and clementine curd
63% Illanka chocolate yule log, pistachio and red currant

The Cake Box | £16
A selection of individual cakes

Classic Cream Tea | £15
Scones, both plain and fruit
Accompanied by clotted cream and seasonal jam

The Loaf Box | £12.90
Sliced loaf cake, Chantilly cream, blackcurrant compote

Brownies | £10.80
64% Manjari chocolate brownies

Freshly Baked Cookies | £8.50
A selection of freshly baked cookies

NIBBLES & FINGER FOOD | Available from 5pm

Selection of Snacks | £5

**Sample menu*

Luxury nut mix
Japanese mix
Chilli rice crackers
Marinated Mediterranean pitted olives

Meat

Honey and mustard pigs in blankets
Turkey, cranberry and orange sausage rolls

Fish

Smoked salmon, dill and lemon rillette
Crayfish Marie-Rose on grilled focaccia

Vegetarian

Cranberry and brie wonton (v)
Leek and stilton pastry bites (v)

£32 per person

BOWL FOOD | From 5pm onwards

A sophisticated alternative to traditional dining, beautifully presented bowls that are easy to enjoy



Roasted Norfolk bronze turkey, sage stuffing, duck fat roasted potatoes, turkey gravy

Confit ChalkStream trout, chervil root, leeks and tarragon

Pumpkin gnocchi, roasted chestnuts, caper and lemon dressing (v)

Chocolate mousse, blood orange, hazelnuts and vanilla cream

£41 per person

REFRESHMENTS

Without a package, all drinks are charged on consumption



Tea and Coffee | £4

Tea, Coffee & Mince Pies | £4.50
A festive additional to your event!

Tea, Coffee & Biscuits | £4.50
Selection of Island Bakeries biscuits
Organic and sustainably produced

Water | £1.45
Large Still or Sparkling Bottle

Hydration Station | £10.50
Filtered water infused with seasonal fruit

Soft Drinks | £2.40
Coca Cola/ Diet Coke 200ml bottle

Punchy | £3.25
Essential electrolytes, minerals
and immunity boosting vitamin C & D

Fresh Juice | £11.20
Freshly Squeezed Orange or Fresh Apple
1 litre bottle

Wine
Bodegas Paniza El Campeon Viura, Spain | **£27.50**
Tinto Sobre Lias Care, Spain | **£28.50**

Sassy Cider
A contemporary cider made in Normandy
Sassy Cider **£5.15** | Sassy non-alcoholic **£5**

Beer
Peroni **£4.30** | Meantime **£5** | Peroni 0% **£4.20**

Cocktails | Price per jug
Aperol Spritz | **£32**
Pimm's | **£30**

Full drinks menu available on request

DRINKS PACKAGES

Price per person, for a 2-hour period

Gold Package | £31

A glass of prosecco on arrival
House White
House Rosé
House Red
A range of beers and soft drinks

Diamond Package | £45

Aperol | Pimms or a glass of bubbly on arrival
Bubbly | Hattingley, Cuvée 53, NV, England
White | MOMO Sauvignon Blanc Organic Seresin Estate
Rosé | Pinot Noir Rosé, Bodega Garzón Estate, Moldonado
Red | Glouglou' Saumur Champigny,
Domaine des Sables Verts, Loire
A range of beers and soft drinks

Platinum Package | £50

Aperol | Pimms or a glass of bubbly on arrival
Bubbly | Hattingley, Cuvée 53, NV, England
White | Saint-Veran Tirage Précoce Domaine Corsin
Rosé | Love by Leoube Organic Château Leoube
Red | Bodegas Aldonia 100, Rioja
A range of beers and soft drinks

- WELCOME -
Booking Guidelines
Meet the Team

- BREAKFAST -
Breakfast Menu

- LUNCH -
Sandwiches
Seasonal Salads
Buffet Menus
Grazing Tables

- SUSHI -
Sushi Menu

- RECEPTIONS -
Afternoon Treats
Nibbles & Finger Food
Bowl Food

- DRINKS -
Refreshments
Drinks Packages

- A FEW OF OUR SUPPLIERS -

Lake District Farmers

Suppliers of our British heritage breed beef and Herdwick lamb – grown by farmers who follow a completely natural and time-honored breeding process to create industry leading premium quality meat

Brighton & Newhaven Fish

Small inshore day-boats that land their catch within hours to ensure that the fish and shellfish is of the highest quality. Guaranteed provenance is vital to their commitment to a sustainable future.

Wildfarmed

Wildfarmed grows wheat the right way making regenerative flour and bread that tastes better, is better for you and for the planet. Regenerative means to farm in a way that puts soil health first, creating thriving ecosystems and food packed with nutrients.

ChalkStream Foods

Suppliers of freshwater trout, slow grown in fast flowing Chalk Stream rivers, this trout is grown to high standards of welfare, food safety and environmental and ecological care and rated 'Best Choice' by the Marine Conservation Society

Redemption Roasters

Reducing reoffending through coffee “We’re changing the game for ex-offenders and the Criminal Justice System. We train prison residents and people at risk of crime with the skills they need to gain secure and meaningful employment.”

Hattingley Valley

Innovative and dynamic winemakers, with award-winning English sparkling wines, made in Hampshire. Why not try our Restaurant Associates signature blend sparkling wine, ***Cuvée 53,*** produced by Hattingley Valley.